

## Nordic Christmas Dinner Buffet (24 to 26 & 31 Dec 2024)

### Seafood Section

Boston Lobster 波士頓龍蝦, Canadian Snow Crab Legs 加拿大皇后蟹腳, Irish Golden Whelks 愛爾蘭黃金螺,  
New Zealand Green Mussels 紐西蘭青口, Oream Shrimps 海蝦, Clams 花甲,  
Marie rose Sauce 歐陸海鮮醬, Cocktail Sauce 咯嗲汁, Nam Jim 泰式辣椒魚露, Lemon Wedge 檸檬角

### Appetizer and Toss Salad

Assorted Cold Cut with Marinated Olives and Gherkin 什錦凍肉碟伴橄欖,酸黃瓜  
Air-dried Beef, Mortadella, Wild Boar Salami (風乾牛肉, 意大利肉腸, 野熊莎樂美腸)

**Classic Cured Salmon Platter with Capers and Red Onion** 經典醃製三文魚拼盤伴水瓜鈕,紅洋葱  
Smoked Salmon, Dill Gravlax, Beet Root Cured Salmon 煙燻三文魚, 香草醃三文魚, 紅紫頭醃三文魚

**Premium Cheese Board with Dried Fruit and Cracker** 頂級芝士板伴乾果,餅乾  
Castello Danish Blue, Gouda, French Brie, Aged Cheddar 丹麥藍芝士,何蘭豪達芝士,法國布里軟芝士,英國車打芝士

Duck Liver Pate with Raspberry and Jam 鴨肝醬伴山莓果

Roasted Beef Salad with Dill Pickle and White Wine Vinegar 酸瓜燒牛肉沙律

Beet Root and Chicken Salad with Apple and Walnut 甜菜根雞肉沙律伴核桃蘋果

Classic Prawn and Melon Salad 經典千島鮮果大蝦沙律

Thai Seafood and Pomelo Salad 泰式柚子海鮮沙律

Greek Potato Salad with Feta Cheese and Herb 希臘芝士香草薯仔沙律

### Graden Salad Bar

Romaine Lettuce 羅馬生菜, Arugula 芝麻菜, Red Chicory 紅菊苣, Frisee 九芽菜, Lolla Rossa 紅毛菜

Cherry Tomatoes 車厘茄, Cucumber 青瓜, Beetroot 甜菜頭, Bell Pepper 甜椒絲

Sweet Kernel Corn 粟米粒, Chickpea 鷹嘴豆, Kidney Bean 紅腰豆,

Caesar Dressing 凱撒沙律醬, Thousand Island 千島醬, It Dressing 意大利油醋, Honey Mustard Dressing 芥末蜜糖醬

Crispy Bacon 煙肉碎, Crouton 脆麵包粒, Parmesan Cheese 巴馬臣芝士粉

### Japanese Section

Salmon 三文魚, Tuna 吞拿魚, Haimachi 油金魚, Octopus 八爪魚

Scallop 帶子, Sweet Shrimp 甜蝦, Torigai 鳥貝, Sazae 榮螺

Assorted Sushi Rolls 什錦壽司卷

Wasabi 山葵, Soy Sauce 豉油, Ginger Pickle 酸薑

### Soup Section

**Finnish Lohikeitto** ( Salmon and Potato Soup) 三文魚薯蓉湯

Chinese Double-boiled Soup 中式老火湯

Artisan Bread rolls and Butter 手工麵包及牛油

### Live Section

Braised Abalone and Fish Maw with Oyster Sauce

蠔皇花膠扣鮑魚

### Hourly Show Cooking

- 19:00 Salmon Baked Alaska 三文魚火焰雪山  
 20:00 **Roasted Rack of Venison (Flamble)** 燒黃麋鞍(焰燒)  
 21:00 Christmas House (Smashed by Grust) 朱古力聖誕屋(客人砸碎)

### Meat Section

- Slow-cooked Australian Striploin of Beef 慢烤澳洲西冷牛扒  
 Butter-Roasted Whole Turkey 牛油燒火雞  
 Honey Glazed Virginia Ham on Bone 蜜糖燒維珍尼亞火腿  
 Red Wine Sauce, Giblet Gravy, Honey Jus 紅酒肉汁, 火雞肉汁, 蜜糖燒汁  
 Cranberry Sauce, Sea salt, Apple Sauce, Mustard, 紅梅汁, 海鹽, 蘋果醬, 芥末

### Chinese Snacks and BBQ Section

- The Jade Peking Duck 玉餐廳北京填鴨  
 Deep-fried Hiroshima Oyster 酥炸廣島蠔  
 Shrimp Net Spring Roll 絲網鳳尾蝦春卷  
 Deep-fried Squid Tentacle with Spice Salt 椒鹽魷魚鬚

### Noodle Station

- Egg Oil Noodle, Flat Rice Noodle, Rice Vermicelli 油麵, 河粉, 米粉  
 Prawn, Mussel, Wonton, Slice Beef, Beef Ball, Pork Ball, Squid Ball, Fish Cake,  
 鮮蝦, 青口, 雲吞, 牛肉片, 牛丸, 貢丸, 墨丸, 魚角  
 Lettuce, Choy Sum, Baby Cabbage, Shitake Mushroom  
 生菜, 菜心, 娃娃菜, 鮮冬菇  
 Chili Oil, Spring Onion, Coriander, Deep-fried Garlic, Dep-fried Shallot, Chili Flake  
 辣椒油, 青葱, 芫茜, 炸蒜, 炸紅葱, 辣椒碎

### Western Hot Section

- Swedish Meatball with Creamy Mushroom Gravy** 瑞典肉丸配白菌忌廉汁  
 Roasted Rack of Lamb with Herb 燒香草羊架  
 Braised Wagyu Beef Cheek with Dark Ale 黑啤燜和牛頰肉  
 Baked Halibut Fillet with Creamy Spinach and Cheese 芝士忌廉菠菜焗比目魚柳  
 Sauteed Bussel Spouse with Bacon 煙肉炒甘藍菜  
 Honey Glazed Sweet Potato 蜜糖焗甜薯片

### Chinese Hot Section

- Steamed Giant Grouper Fillet with Crab Roe Sauce 蟹皇扒龍躉柳  
 Wok-fried River Prawn with White Pepper and Grass Noodle 胡椒粉絲煮大頭蝦  
 Steamed Chicken and Cordyceps Flower Wrapped with Lotus Leave 荷香蟲草花蒸雞  
 Coddled Baby Cabbage with Yannam Ham Supreme Broth 雲腿上湯浸娃娃菜  
 Thai Seafood Fried Rice with Shrimp Paste 泰式海鮮蝦糕炒飯

### Curry Section

Mutton Rogan Josh 羊肉咖喱  
Tandoori Chicken Tikka 印度香料烤雞  
Vegetable Korma 白咖喱雜菜  
Naan Bread and Papadum 印度烤餅及薄脆  
Mint Chutney, Mango Chutney, Mixed Pickle 薄荷醬, 芒果甜酸醬, 印度醃菜

### Dessert Table

Chocolate Fountain with Condiment 朱古力噴泉  
Christmas Yule Log Cake 聖誕木柴蛋糕  
Classic Italian Panettone 意大利果子甜包  
Fruit Mince Pie 百果餡餅  
Chestnut Mont Blanc Tart 法式栗子雪山撻  
Cranberry Hazelnut Pudding 榛子蔓越莓布甸  
Almond Rum Cake 郎姆酒杏仁蛋糕  
Raisin Milk Pudding 提子乾鮮奶布甸  
Chocolate Mazarin Cake 朱古力杏仁蛋糕  
Christmas Pudding with Brandy Custard Sauce 聖誕布甸配白蘭地汁  
Seasonal Fresh Fruit Platter 鮮果拼盤  
Assorted Ice-cream 杯裝雪糕

### Kids Corner

Mini Hot Dog 迷你熱狗  
French Fries with Tomato Ketchup 炸薯條配蕃茄醬  
Sliced Chicken with Creamy Mushroom Sauce 忌廉白菌炒雞片  
Penne Pasta with Bacon Tomato Sauce 煙肉茄汁直通粉  
Butter Kernel Corn 牛油粟米粒  
Glazed Carrot with Honey 蜜糖燴甘筍

### Kids Desserts

Pancake with Condiment 熱香餅及配料  
Egg Puff with Condiment 格仔餅及配料  
Fruit Jelly 果味啫喱  
Almond Tofu Pudding 杏仁豆腐杯  
Marshmallow 棉花糖  
Assorted Gummy Candies 雜錦軟糖  
Gingerbread Cookies 聖誕薑餅曲奇